

LEOPARDSTOWN
CHRISTMAS
FESTIVAL 2018

ADVANCE
ENCLOSURE
TICKETS €30
FLEXI TICKETS
€33


LEOPARDSTOWN
Dublin's heart is racing

HOSPITALITY FOR THE 2018 CHRISTMAS FESTIVAL

**PAVILION
MEZZANINE**

€200

St. Stephen's Day Only

**PANORAMIC
SUITE**

€160

26th & 28th December Only

**1888
RESTAURANT**

€150

Available Every Day

**WINTER
WARMER**

€125

Available Every Day

**CHRISTMAS
CRACKER**

€40

Available Every Day

Book hospitality online at www.leopardstown.com or contact the Hospitality Team on 01-289 0500

LEOPARDSTOWN CHRISTMAS FESTIVAL 2018



Pavilion Mezzanine

AVAILABLE ST. STEPHENS DAY ONLY

Our premium hospitality option is a culinary gourmet delight - A festive treat for friends and family alike.

A warm welcome, excellent service and outstanding food awaits you in the Pavilion on the first day of the Leopardstown Christmas Festival.

Watch top class National Hunt racing and enjoy first-class cuisine, excellent table service and of course the spectacular view, overlooking the finishing straight.

A Tipster/MC will be on hand throughout the day to guide you through the race programme and may provide a winner or two!

Sit back and soak up the unique festive atmosphere that makes for a special St. Stephen's Day at Leopardstown Racecourse.



PRICE PER PERSON: €200

St. Stephen's Day Premium Hospitality includes:

BANQUETING STYLE – TABLES X 10*

- Pavilion Mezzanine Entrance Ticket
- Reserved table for the day
- Three Course Gourmet Luncheon with Afternoon Tea to follow
- Official Race Programme
- Tipster/Mc for the duration of the day
- Tote Betting Service

* Smaller groups will be requested to share a table

PAVILION MEZZANINE

St. Stephen's Day Only

(Sample Menu)

Main course will be a gourmet buffet for you to select from. Starter, dessert and afternoon tea are all served to the table. A vegetarian option will be served on request.

AMUSE BOUCHE

Nigella and Sesame
Rare Tuna
with Wasabi Cream

STARTERS

Charcuterie Plate
Selection of Dry and Cured Meats, Parma Ham, Dry Aged Beef, Mortadela, Pickled Vegetables, Charred Sourdough

Roasted Parsnip Soup
with Garlic Sourdough, Baby Mozzarella and Basil Oil

Teelings Whiskey Cured Salmon
with Enoki Mushrooms and Fresh Dublin Bay Crab Meat

Silver Hill Duck Rillettes
with Charred Brioche Drizzle and Olive Oil

Served with Fresh Breads and Creamy Irish Butter

MAIN COURSE BUFFET

Roasted Fillet of Irish
Tenderloin Tipperary Beef

Wild Atlantic Roasted
Rosemary and Garlic
Lamb Leg

Herb Crusted Cod
Whipped Mash, Stem Broccoli with White Wine Creamed Mussels

Creamed Polenta and Roast Vegetable Stack
with Tomato and Chilli Jam topped with Pistachio Mascarpone

SIDES

Smoked Garlic Gratin Potato's

Duck Fat Roast Potato
with Rosemary and Rocksalt

Roasted Root Vegetables
with Red Onion and glazed Baby Beets

TRIO OF DESSERTS

Honeycomb Crumbed Lemon Posset
with Custard Cream Biscuit

Cranberry and Chocolate Dome
with Chocolate

White Chocolate and Wexford
Raspberry Brownie

Freshly Brewed Fair Trade Tea and Bewley's Coffee. Herbal Teas Available On Request.

AFTERNOON TEA

Selection of freshly cut open and closed sandwiches

Open Chicken Coronation
on a Mini Brioche Bun Drizzled with Coriander Yogurt

Roast Beef
with Baby Watercress Crispy Onion, Mustard Mayo on a Whole Grain Brown Grain Bread

Selection of Mini Christmas Treats
to include Lemon Posset in a Shot Glass, Fruity Choux Pastries and Pecan Squares

Freshly Brewed Fair Trade Tea and Bewley's Coffee. Herbal Teas available on request.

All meat and poultry used in the preparation of our dishes is certified and traceable 100% Irish, you can be guaranteed of quality and freshness.